

STARTERS TO SHARE

RAW

tuna **JEAN GEORGES**, yuzu, jalapeño, soy — 130

beef **TARTAR**, ginger, wasabi, onion x 3 — 140

DUMPLINGS AND ROLLS

lobster, **UDON NOODLES**, lobster sauce, kimchi — 175

crispy shrimp, **VIETNAMESE ROLLS**, yuzu-kosho, pickled mango — 120

RICE PAPER ROLLS, fermented portabello, avocado, pickled mango, cilantro — 120

chicken, "**GYOZA**", peanut sauce, gem lettuce, silverskin onion — 120

shrimp, "**DUMPLINGS**", red curry, daikon, mint — 120

WARM AND COLD

vegetables **TEMPURA**, ponzu, yuzu aioli — 110 vegan

HOISIN DUCK, caramelized onion, pickled cucumber, truffle mayonnaise — 120

crispy pork, **PALM SUGAR**, peanuts, mango, cilantro crème, papaya — 120

DEEP FRIED SHRIMP, emulsion with red chili, cashew nuts — 120

KOREAN TACO

bao, **PORK**, korean bbq, cucumber, srirachamayonnaise — 75/PCS

bao, **SHRIMP**, gari mayonnaise, mango — 75/PCS

bao, **SHIITAKE**, soybeans, ginger, yuzu aioli — 75/PCS vegan

fillet of beef **TATAKI**, ponzu, jalapeño aioli, daikon — 155

wagyu **TOAST**, brioche, wasabi, pickled silverskin onion — 199/PCS

broccoli "**GENERAL TSO`S**" deep fried tofu, puffed rice, chili — 120

scallops, **DASHI BEURRE BLANC**, crispy wonton, cilantro — 155

CHILI CHICKEN, bell pepper, peanuts, yuzu aioli — 125

deep fried **TUNA**, gari, ponzu, lobster and curry mayonnaise — 155

pork ribs **IBERICO**, korean bbq, yuzu dip — 125

SOYBEAN TARTAR, coconut, thai basil, deep fried noodles — 120 vegan

CURRY, roasted cauliflower, cashew nuts, pickled tomatoes — 120 vegan

GAGGA, avocado, chickpeas, tamarind, mint — 120 vegan

SNACKS & SIDES

EDAMAME, soy, chili, ginger — 49 vegan

PIMIENTOS sesame stir fried — 59

DIRTY RICE, fried rice, pickled mango, chili, cilantro — 49

SALAD, steamed vegetables, umami dressing — 69

TASTING MENU

requires participation of the entire table

— 385 / PERSON

TUNA JEAN GEORGES
yuzu, jalapeño, soy

DEEP FRIED SHRIMP
emulsion with red chili, cashew nuts

HOISIN DUCK
*caramelized onion, pickled cucumber,
truffle mayonnaise*

CHILI CHICKEN
bell pepper, peanuts, yuzu aioli

BEEF TARTAR
ginger, wasabi, onion x 3

SHARING MENU

requires participation of the entire table

— 555 / PERSON

GAGGA
avocado, chickpeas, tamarind, mint

TUNA JEAN GEORGES
yuzu, jalapeño, soy

HOISIN DUCK
*caramelized onion, pickled cucumber,
truffle mayonnaise*

"GYOZA"
*chicken, peanut sauce, gem lettuce,
silverskin onion*

DEEP FRIED SHRIMP
emulsion with red chili, cashew nuts

BEEF TARTAR
ginger, wasabi, onion x 3

CRISPY PORK PALM SUGAR
peanuts, mango, cilantro crème, papaya

CHOCOLATE FONDANT
*baked chocolate with sesame, miso
caramel, pineapple and coconut sorbet*

DESSERTS

ASIAN BABA — 110
banana cake soaked in rum, sesame caramel, deep fried banana and peanut ice cream

CRÈME BRÛLÉE — 110
ginger and yuzu sorbet

CHOCOLATE FONDANT — 110
baked chocolate with sesame, miso caramel, pineapple and coconut sorbet

ICE CREAM /SORBET — 39/SCOOP

KINDLY ADVISE US IF YOU HAVE ANY ALLERGIES OR ARE IN NEED OF SPECIAL DIETARY